

AMENDMENTS TO THE CLAIMS

1. (Currently amended) An unfried ~~Chinese~~ dumpling with a filling wrapped in a dough sheet, having a crispness deterioration inhibitor provided on the ~~the~~ an external surface of said dough sheet for inhibiting deterioration with time of crispness of the dough sheet after the dumpling is fried, said crispness deterioration inhibitor comprising:

grain powders and

a starch hydrolysate (~~A-1~~) in powder form having a reciprocal of bulk density of not ~~lower~~ less than 3.0 ml/g.

2. (Currently amended) The unfried ~~Chinese~~ dumpling of claim 1, wherein said inhibitor further comprises at least one of dextrin (~~A-2~~) in powder form having a reciprocal of bulk density of 1.0 to 2.2 ml/g, and polysaccharides thickener in powder form.

3. (Currently amended) The unfried ~~Chinese~~ dumpling of claim 1, wherein the content of said grain powders is 10 to 99 wt%, and the content of said starch hydrolysate (~~A-1~~) is 0.1 to 40 wt% of the inhibitor.

4. (Currently amended) The unfried ~~Chinese~~ dumpling of claim 2, wherein the content of said dextrin (~~A-2~~) is 0.1 to 40 wt%, and the content of said polysaccharides thickener is 0.1 to 20 wt% of the inhibitor.

5. (Currently amended) The unfried ~~Chinese~~ dumpling of claim 1, further comprising an oil and fat layer on a surface of the wrapper dough sheet in contact with the filling.

6. (Currently amended) The unfried ~~Chinese~~ dumpling of claim 1, in the form of a frozen product.

7. (Currently amended) A method for producing an unfried Chinese dumpling, comprising:

(a-1) wrapping a filling with a dough sheet, and

(a-2) applying a crispness deterioration inhibitor for inhibiting deterioration with time of crispness of the dough sheet after the dumpling is fried, to adhere to a surface of the dough sheet opposite to a surface in contact with the filling,

wherein said crispness deterioration inhibitor comprises grain powders and a starch hydrolysate (A-1) in powder form having a reciprocal of bulk density of not lower less than 3.0 ml/g.

8. (Currently amended) The method of claim 7, further comprising the step of (p) providing an oil and fat layer on a surface of the dough sheet to be in contact with the filling.

9. (Currently amended) The method of claim 7, further comprising the step of (a-3) steaming the unfried dumpling with the filling wrapped in the dough sheet.

10. (Currently amended) The method of claim 7, further comprising the step of (a-4) freezing the unfried dumpling.

11. (Currently amended) A crispness deterioration inhibitor for use in the method of claim 7, comprising:

~~grain powders and~~

~~a starch hydrolysate (a 1) in powder form having a bulk density of 3.0 ml/g.~~

12. (Currently amended) A fried Chinese dumpling obtained by frying the unfried Chinese dumpling of claim 1, and having a browned side on its external surface.

13. (Currently amended) A method for producing a fried Chinese dumpling comprising the step of ~~(b)~~ frying the unfried Chinese dumpling of claim 1 ~~in a frying pan~~.